

Orange Yogurt Bread by Lynn's Recipes



Lynn demonstrates how to make a delicious Orange Yogurt Bread that would be perfect for breakfast or an afternoon snack. From pinchmysalt.com.

Ingredients:

- 2/3 cup butter, softened
- 1-1/4 cups sugar
- 2 eggs
- 1/2 cup plain yogurt
- 1/2 cup orange juice
- 1 Tablespoon orange zest
- 2-1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Glaze:

- 1/2 cup confectioners' sugar
- 2-3 Tablespoons orange juice

Preheat oven to 350°. Spray a 9" x 5" x 3" loaf pan with cooking spray and set aside.

In a medium bowl, whisk together flour, baking powder, baking soda and salt. Set aside.

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time,

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beating well after each addition. Add yogurt, orange juice and zest. Add flour mixture to the creamed mixture and mix well.

Pour into the prepared loaf pan. Bake for 55-65 minutes or until a toothpick or cake tester inserted near the center comes out clean. Check during the cooking time to make sure the top isn't getting too brown. If it does, cover with aluminum foil.

Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For the glaze, combine the confectioners' sugar and enough of the orange juice to achieve the desired consistency. Drizzle over the cooled bread. If desired, poke holes in the top of the bread before drizzling over the glaze so it can penetrate the bread.

Cuisinart Hand Mixer - <http://astore.amazon.com/lynsrec-20/detail/B000TVPCEE>

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